



STARTERS • SOUPS • SALADS



Suprême of Fruit Galliano

seasonal fruit, lime accents

Captain's Antipasto Plate *

country pâté, bresaola beef, coppa pork, prosciutto, Sicilian-style roasted vegetable salad



Grilled Vegetable Tower

black olive and goat cheese tapenade, basil coulis

Calamari Fritti

marinara dipping sauce

Cream of Chicken and Artichoke Soup

bell pepper, basil



Roasted Tomato and Barley Soup

herbed tomato broth, vegetables, barley



Chilled Carrot and Orange Bisque with Cumin

jalapeno peppers, ginger, lemon grass, honey, sour cream



Heart of Romaine Lettuce Niçoise

tuna, green beans, cucumbers, tomato, olives, red onion, potato, oregano vinaigrette

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup "Les Halles"

Gruyère cheese crouton

Classic Caesar Salad

Parmesan cheese, garlic croutons, anchovies

Jumbo Shrimp Cocktail

American cocktail sauce

MAINS



Penne Primavera

garlic olive oil, grated Parmesan cheese

Santa Fe Salad

lime-marinated turkey, corn, black beans, cheese, tortilla strips, tomato, mixed lettuces, spicy peanut-cilantro vinaigrette



Fresh Catch Pan Seared Corvina *

Artichoke-tomato, celery, potato purée and sautéed escarole



Almond-Crusted Rainbow Trout

boiled new potatoes, sautéed vegetable medley, lemon butter sauce

Braised Beef Pot Roast

red wine sauce, root vegetables, frizzled onions, mushroom medley, zucchini, pineapple mashed yams

Mustard-Barbecue Rack of Pork

mustard barbecue sauce, rösti potato, sautéed spinach, grilled tomato

Asian-Style Rotisserie Duck

sweet-and-sour sauce, sesame stir-fried vegetables, fried egg noodles



Truffled Mushroom Risotto

Parmesan and mascarpone cheeses

HOLLAND AMERICA LINE SIGNATURES



Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, Swiss chard, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus

DESSERTS

Caramel Chocolate Toffee

sweet pastry, toffee, chocolate ganache

Poached Pear

fresh pear, sweetened red wine, mascarpone, mixed berry compote

Frozen Watermelon Pie

Raspberry sherbet studded with "seeds" of chocolate, surrounded with lemon-lime sherbet on a cookie crust

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear, Macadamia Crisp

vanilla ice cream

Cheese Plate

selection of four cheeses, accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Cheesecake

cream cheese, vanilla, strawberry, mint

Butterscotch Sundae

vanilla ice cream, butterscotch sauce, whipped cream

Ice Cream

Vanilla • Macadamia

Orange Sorbet • Blueberry Frozen Yogurt



Vanilla •  Mint Chocolate Chip

AFTER DINNER DRINKS

B-52 Cordial in souvenir glass 6.95
Kahlua, Grand Marnier, Bailey's Irish Cream

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED